

'Little room for lots of snow'

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becomes an expensive alternative.

Meanwhile, Brian Harrison, transportation operation director for the region, said his staff already work with the municipalities to ensure proper timing of snow removal, but acknowl-

edged problems have surfaced this winter in Markham, Richmond Hill and Newmarket.

"You have to recognize we have had an awful lot of snow this year," Harrison said. "It has been difficult to manage the snow without a lot of room between the road and the sidewalks. But we will continue to

work with the towns to correct the problem."

And regional chairperson Bill Fisch said part of the problem lies in the fact many snow-plow operators are on contract, making a co-ordinated service a difficult chore. "This is going to happen no matter how much we all co-operate," he said.

Municipalities look at eateries

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become reality.

"I just realized now that only three of the nine municipalities in the region have restaurant licensing bylaws in place — something that is absolutely necessary before the region can ask for a rating system. It is the area municipalities that have the licensing powers, while the region is responsible for inspections."

"We want to link (inspections) with the licence, so that every year when you apply for a licence renewal, it can be linked with health inspections."

Bylaw officials from area municipalities met with regional health officials in November to discuss ways of implementing a rating system, but there seems to be little support for Toronto's colour-coded cards. "From what I heard at the meeting, I think I'd be recommending they not go to the three-colour system," said King Township clerk Chris Somerville. "There seemed to be a consensus that the yellow card (a condition

al passing mark) is not a good idea. Either a restaurant is acceptable or it's not."

But discussions on licensing York Region restaurants will continue. "I know we're interested in developing the idea and I had the impression we'll be doing that," said Sue Plamondon, solicitor for the Town of Newmarket. "The consensus was it is worth investigating."

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The exhibition celebrates the evolution and distinction of Chinese Art — from the classical to the contemporary.

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For more information call the Education Coordinator at (905) 477-9511 ext. 222

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The Corner House is a breath of fresh air.

We live in a fast food, dot-com world, where satisfying restaurant experiences are few and far between. Fortunately, there is still a place where freshness and quality are sacred — The Corner House in Stouffville.

Your first impression of The Corner House is that long-time Manager Jennifer Pennanen and her staff truly understand the value of quiet understatement; regulars come for a casual, relaxed fine dining experience that's never stuffy. There is a marvelous sense of freshness here too, driven by the fresh yellow and white colour scheme, the appealing choice of art, and an unobtrusive new air conditioning system. The kitchen is just up a short flight of stairs to your right, and you'll often see Chef Les Broadbent working busily and greeting old friends.

The food here is as pleasingly eclectic as the décor, running from Cajun to French to Italian. In addition to the regular menu there is a generous daily selection of deliciously creative prix fixe dinners. The grilled or blackened fish, Pepper Steak, savoury Rack of Lamb and Gourmet Pizzas are wonderful. For dessert, don't miss the Brandy Snap Basket, a perennial favourite. Of course, every ingredient is fresh, fresh, fresh. And speaking of fresh food, The Corner House is now

legendary for its Lobster Fest Weeks, one each month from April to September. Fresh Atlantic lobster is flown in for the events, and it's wise to book well ahead.

The restaurant also features International Events and Grand Wine Tastings, offering specially chosen vintages. Piero Dodaro endeavours to bring a selection of the world's best wines to The Corner House, and there's usually something new each time you visit.

One final note: whereas loyalty is a rare commodity these days, we were gratified to learn that the young man serving us, Sean Meikle, has been with the restaurant for years and is an excellent chef himself, trained at the famed Stratford Cooking School. In fact, Sean and Les share both the cooking and serving duties. Like Sean, most of the people at The Corner House have been here for a while. Clearly, Chef Les Broadbent's cooking inspires the same loyalty in his staff as it does in his patrons.

To make reservations for a memorable evening at The Corner House, please call 905-640-8494.

